

ONLINE HOBBY CHEF CERTIFICATE PROGRAM WORLD CUISINE

S.NO	MENU	DAY
1	FRENCH CUISINE Fish Duglere Parsley Potatoes	Tuesday 07.07.2020
2	INDIAN FLAVOURS Subz Badami kofte Tawa masala Pulao	Thursday 09.07.2020
3	Homemade Condiments Homemade flavoured cheese Apple cinnamon marmalade Pineapple mustard dip	Saturday 11.07.2020
4	HEALTHY SALADS Watermelon and Cheese Salad Roasted tomato and Mozzarella salad	Tuesday 14.07.2020
5	Spanish Touch Gazpacho Paella	Thursday 16.07.2020
6	CHATPATE CHAT Palak patta Chat Saunth Chutney Mint chutney	Saturday 18.07.2020
7	Mexican Mania Chicken Burrito Mexican Rice Guacamole Sour cream	Tuesday 21.07.2020
8	Parsi Touch: Sallimurg, Berry Pulao	Thursday 23.07.2020
9	Breakfast favorites vanilla smoothie, hearty frittata, vegetable muffin, pancakes with banana caramel	Saturday 25.07.2020
10	LukhnowGali Subzdum biryani Mirch baingan ka salan	Tuesday 28.07.2020
11	Its Greek to Me Greek salad, spanakopita, semolina cake with orange honey drizzle	Thursday 30.07.2020
12	Street Delicacies: Amritsari Macchi, Roadside chicken masala	Saturday 01.08.2020



Recommended Mode of Learning-

We recommend all students participating in this program participate in a hands-on manner wherein our chef faculty help you step by step learning. Should you feel you wish to learn only via demonstration by the chef, please feel free to let us know and we will take note of it.

Timings-

3:30Pm - 5:30pm

Fees-

Rs. 9600/- for the full the program (12 Classes)

Rs. 5400/- for any 6 classes

Rs. 1000/- for one class

3 program Subscription-

Pay Rs. 25, 920 /- for 3 program(save 10%) for 3 Hobby Chef World Cuisine Programs (36 Classes), valid for 4 months

Benefits on IICA Online Classes-

- 1. Live Demonstration of Recipe by a Professional Chef whom you can cook-along with thus making the class a hands-on class.
- 2. Digital Certificate of Participation from IICA
- 3. Recipe card to be shared by the Faculty 1 day prior to the class.
- 4. A Video Recording of the class for the student which will help him/her in future.
- 5. Freedom to learn from home
- 6. Post Session Q & A

Terms & Conditions -

- Fees are not refundable
- Offer valid after making the full payment only.
- Limited inventory available on a first-come-first-served basis.
- 18% GST Extra.

Note:-

For more query kindly visit our website **www.chefiica.com** or follow us on**instagram** @ **iica_newdelhi** or talk to our counsellors at **8447728601 /Email - admissions@chefiica.com**, Monday- Sunday at 0930 am till 6pm



For students who wish to participate in the class with hands-on; please ensure you have the following utensils/equipment available before the commencement of the program.

- 1. Non-stick saute pan (10-12 inches)
- 2. Kadhai
- 3. Perforated spoon
- 4. Patila
- 5. Tawa
- 6. Strainer
- 7. Mixing bowl
- 8. Laddle
- 9. Spoons
- 10. Plate